

# DINNERLY



## Green Pesto Pizza with Zucchini and Almonds



25 minutes



2 Servings

It's easy being green, especially when you're a yummo veggie pizza topped with spinach, zucchini ribbons and pesto. Scatter over cheese and almonds and bake until golden and crispy.



- 1 zucchini
- 50g cheddar <sup>7</sup>
- 2 thin pizza bases <sup>1,7</sup>
- 75g basil pesto <sup>7,15</sup>
- 50g baby spinach leaves
- 20g slivered almonds <sup>15</sup>

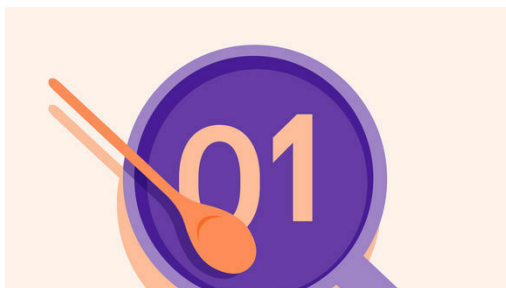
- ¼ tsp chilli flakes (optional)
- 1 tbs olive oil
- 2 tsp white wine vinegar <sup>17</sup>
- 1 tsp dijon mustard <sup>17</sup>

- large oven tray
- baking paper
- vegetable peeler
- box grater

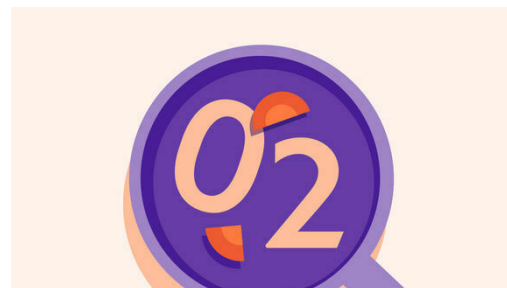
## ALLERGENS

### NUTRITION PER SERVING

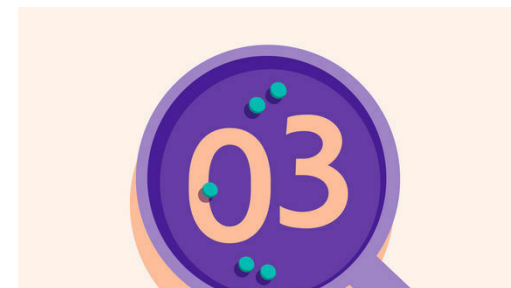
Energy 955kcal, Fat 58.0g, Carbs 79.3g,  
Proteins 26.7g



Preheat the oven to 220C. Line a large oven tray with baking paper. Peel the **zucchini** into ribbons with a vegetable peeler. Coarsely grate the **cheese**.



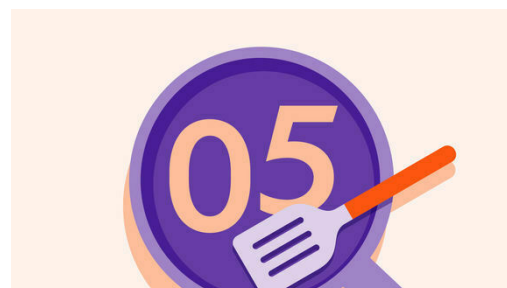
Put the **pizza bases** on the lined tray and spread evenly with the **basil pesto**. Scatter over **half the spinach**, the **zucchini ribbons**, **cheese** and **almonds**. Season with **salt and pepper** and sprinkle with **chilli flakes**, if using.



Bake the **pizzas** for 12-14 mins until golden.



Meanwhile, put **1 tbs olive oil**, **2 tsp white wine vinegar** and **1 tsp dijon mustard** in a bowl, season with **salt and pepper** and whisk to combine.



Add the **remaining spinach** to the dressing and toss to combine (see Make it yours). Cut the **pizzas** into wedges, divide among plates and serve with the **dressed spinach**. Enjoy!



Feel free to toss other goodies from your veggie drawer into the salad, such as a sliced cucumber or tomato.

 **Packed in Australia**  
from at least 90%  
Australian ingredient.